



# Hors d'oeuvres and Reception Stations Menu

## Passed Hors d'oeuvres

18.50 Per Person for 1 hour

**Choose Six from below options**

*Polenta Crostini, Roasted Red Pepper, Parmesan*

*Franks in a Blanket, Spicy Dijon*

*Mini Beef Wellington*

*Ricotta and Honey Flatbread*

*Tomato and Basil Bruschetta, Aged Balsamic*

*Roasted Asparagus, Prosciutto*

*Crab Rangoon*

*Wild Mushroom, Goat Cheese Flatbread*

*Smoked Gouda Mac and Cheese Bites*

*Sofrito Chicken Tostada, Lime Cream*

*Sirloin Crostini, Arugula, Wasabi Cream*

*Caprese Skewers, Arugula Pesto*

*Poached Pear, Gruyere Crostini, Honey*

*Shrimp Cocktail Shooters, Ketel One Cocktail*

*Smoked Chicken Quesadilla*

*Mini Lump Crab cakes, Spicy Aioli*

*Chicken and Lemongrass Potstickers, Sweet Chili*

*Vegetable Spring Rolls, Chili Sauce*

*Farmhouse Grilled Cheese, Tomato Basil Bisque*

*Philly Cheesesteak Eggrolls, Chipotle Ketchup*

*New Zealand Lamb Pops, Mint Glaze*

*Mini "Fish and Chips", Remoulade*

*Sesame Tuna, Seaweed, Wasabi, Wonton*

*Mini Stuffed Baked Potato*

*Crispy Shrimp Shumai, Chili Dipping Sauce*

*Teriyaki Beef Skewers, Pineapple Relish*

*Truffle Seared Scallop, Crisp Potato*

*Coconut Shrimp, Sweet Chili Dipping Sauce*

## Reception Stations

**Priced per person~ Stations available for 1.5 hours**

**Cheese and Vegetable Display ~ 8.75**

*Crudité Shooters*

*Imported and Domestic Cheeses, Olives,*

*Roasted Peppers, Fig Preserves, Clover Honey*

**Mexican Street Food Station ~ 12.95**

**Choose 2 of the Following:** *Carne Asada, Pork*

*Adobo, Braised Chicken Tacos*

*Served with Corn and Flour Tortillas, Sour Cream, Pico de Gallo,*

*Salsa Verde, Radish Slaw, Pickled Onion*

**Mediterranean Station ~ 9.75**

*Lemon Hummus, Baba Ghanoush, Tabbouleh,*

*Moroccan Carrots, Cured Olives,*

*Warm Pita, Flatbreads, Olive Oil*

**My Little Dumpling Station ~ 12.95**

**Choose 3 of the Following:** *Chicken Lemongrass*

*Dumplings, Vegetable Dumplings, Pork Potstickers,*

*Shrimp Shumai*

*Served with a Trio of Mustard Sauce, Soy Sauce, Chili Sauce*



# Hors d'oeuvres and Reception Stations Menu

## Reception Stations

**Priced per person~ Stations available for 1.5 hours**

### **Pasta Station ~ 11.95**

**Choose 2 of the Following:**

**Rigatoni a la Vodka** ~ Sundried Tomatoes,  
Tomato Cream Sauce

**Ricotta Tortellini** ~ Prosciutto, Peas, Parmigiano,  
Truffle Cream

**Cheese Ravioli** ~ Fresh Mozzarella, Basil,  
San Marzano Tomato Sauce

**Rigatoni Bolognese** ~ Slow Braised Ground Beef,  
San Marzano Tomato Sauce, Parmigiano

### **Tater-Tini Station ~ 11.95**

Potato Martini with Garlic Mashed and Tater Tots  
Topped with Bacon, Chives, Cheddar,  
Sour Cream, Blue Cheese

### **The Butcher's Carving Station ~ 16.95**

**Choose 2 of the Following:** *Italian Roast Pork*

*Loin, Rosemary Roasted Frenched Turkey*

*Breast, Garlic Studded Prime Rib of Beef,*

*Whole Roast Tenderloin of Beef (add \$4),*

*Frenched Lamb Rack (add \$4)*

Served with mini-Kaiser Rolls, Dijon Sauce, Horseradish Sauce  
au Jus, Roasted Long Hots

*\*Chef Attendant Required*

**Chef Attendant Fee \$75 Per Chef**

**If you are having a Reception Style Event**

**(with no Buffet or Plated Meal)**

**We require that you have a minimum of one of the below options:**

**~ Passed Hors d'oeuvres and 2 Reception Station**

**~ 3 Reception Stations**

### **Surf and Turf Slider Station~ 12.95**

**Choose 3 of the Following:**

**Eastern Shore Crab Cake Sliders** ~ Chili Aioli Angus

**Cheeseburger Sliders** ~ L&T, Slider Sauce

**Chicken Italiano Sliders** ~ Broccoli Rabe, Roasted  
Peppers, Provolone

**Salmon BLT Sliders,**~ Arugula Pesto

**Roast Pork Sliders** ~ Garlic Spinach, Sharp Provolone

**Shrimp Po' Boy Sliders** ~ Lettuce, Tomato  
Remoulade

### **Bao Bun Station ~ 12.95**

Hoisin Pulled Duck, Pork Belly,,  
Crispy Shrimp Bao Buns with Asian Slaw

### **Sushi and Sashimi Station ~ 16.95**

Spicy Tuna Roll, California Roll, Philly Roll,  
Salmon and Avocado Roll.

Tuna, Salmon, and Yellowtail Sashimi  
With Soy Sauce, Pickled Ginger, and Wasabi

### **Down the Shore Raw Bar ~ Market Price**

Jumbo Shrimp Cocktail, Cocktail Crab Claws, Snow  
Crab Claws, Cape May Salt Oysters

Served on Ice with Lemon, Cocktail Sauce, Mignonette,  
Horseradish, and Tabasco Sauce